

## Catering Menu

Large format togo items for 4-8 ppl each

### Appetizers

**Truffle Parmigiano Steak Fries \$24**

**Loaded Labneh Dip \$30**

cucumber, our bread & crispy shallots

**FireFly Farm Goat Cheese Bruschetta \$29**

butternut, pom seeds, hot honey

**Little Gem Caesar \$28**

parmigiano, croutons, boquerones, creamy caesar

**Antipasto Salad \$34**

VA cheddar, salami, olives, tomato, pepperoncini, arugula, oregano vin

### Homemade Pastas

**Rigatoni Bolognese \$55**

4 hour beef and pork ragu, tomatoes, ricotta

**Gemelli ala Vodka \$48**

spicy-creamy tomato sauce

**Shrimp Risotto \$65**

white truffle

### Wood Burning Oven and Grill

**Faroe Island Grilled Salmon \$70**

quinoa tabbouleh, kale, cauliflower, lemon oregano vinaigrette

**Roseda Farms Flat Iron Steaks \$85**

roasted mushrooms, butternut squash, blue cheese

**Chicken Cooked Under a Brick \$65**

coal roasted potatoes, castelvetrano olives, lemon & parsley

**Coal Roasted Potatoes and Vegetables \$30**

